

# Menú de Navidad

2 course set menu for a minimum of 4 people sharing ~ £31.95 per person

## DE PRIMERO ~ TO START

Everyone will receive a selection of the following starters to share

### Pan Con Ali-Oli (v)

Breadbasket with an ali-oli dip.

### Aceitunas Aliñadas (vg) (gf)

Marinated Spanish olives.

### Surtido Ibérico ~ Deli Board

Consisting of the best Spanish cured meats and Manchego cheese.

Chorizo Iberico, Salchicho Iberico, Jamon de Bellota y Queso Manchego.

## TAPAS TO SHARE

Choose 8 tapas to create your very own set menu

### Croquetas de Salmon Ahumado

Homemade creamy smoked salmon croquettes. Our traditional croquetas are also available.

### Cordero Guisado con Garbanzos (gf)

Tender slow cooked lamb with chickpeas, seasoned with Mediterranean spices, for an intense flavour.

### Lubina con Salsa de Gambas (gf)

Boneless fillet of seabass, topped with a creamy prawn sauce.

### Queso de Cabra al Horno (v)

Baked goats cheese with a rosemary onion crumb, infused with Pedro Ximenez (sweet sherry).

### Bollo Preñado con Chorizo

Chorizo (spicy Spanish sausage) stuffed dough balls.

### Puerros Gratinados (gf) (v)

Oven baked creamy leeks, topped with melted cheese.

### Verduras al Horno (gf) (vg)

Roasted Mediterranean vegetables.

### Carrilleras de Buey (gf)

Ox cheeks braised in a rich red wine sauce, served on a bed of fried potatoes.

### Patatas Bravas o Ali-Oli (gf) (v)

Diced fried potatoes, topped with our bravas sauce or ali-oli sauce.

### Albóndigas

Meatballs in a rich tomato sauce.

### Berenjenas con Almendras (gf) (vg)

Fried aubergines, topped with roasted almonds and honey.

### Pinchos Morunos (gf)

Grilled chicken skewers, marinated in traditional Moroccan spices.

### Pollo Riojana (gf)

Slow cooked chicken and chorizo stew, with tomatoes, peppers and onions.

### Gambas al Ajillo (gf)

Sizzling prawns, in garlic, brandy and topped with chilli flakes.

### Champiñones a la Crema (gf) (v)

Mushrooms in a creamy sauce, with garlic and cracked black pepper.

### Pescado Frito (gf)

White fish fillets, lightly marinated in a mix of spices, coated and fried in a gluten free flour blend.

### Coliflor al Horno (gf) (vg)

Oven baked cauliflower, in southern Spanish spices, topped with a quince syrup and roasted almonds.

### Paella Mixta (gf) or Vegetariana (gf) (vg)

Paella with chicken and seafood or paella with Mediterranean vegetables.

### Solomillo a la Pimienta (gf)

Steak strips, cooked in a creamy peppercorn sauce, served with fried diced potatoes.

### Lagrimas de Pollo

Breaded marinated chicken goujons, served with our ali-oli dip.

**OLÉ**  
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TAPAS BAR & RESTAURANT

Food allergies and intolerances information is available on request.  
Dishes marked with (vg) are vegan. Dishes marked with (v) are vegetarian. Dishes marked with (gf) are gluten free.